第2品「どじょう鍋」
SIZZLE
SIZZLE
FEATURED TODAY IS THE LOCAL CUISINE FROM TOKYO'S ASAKUSA AREA FROM KOMAGATA. LOACH POT (DOZEU-NABE).
https://shonanjunaigumi.weebly.com
SIZZLE
SIZZLE
AND IT SEEMS THAT A GOD OF THE LOCAL CUISINE ALSO DWELLS HERE ...
おいしい神しゃま
Delicious
藤沢とおる
鍋の中からコンニチハ！

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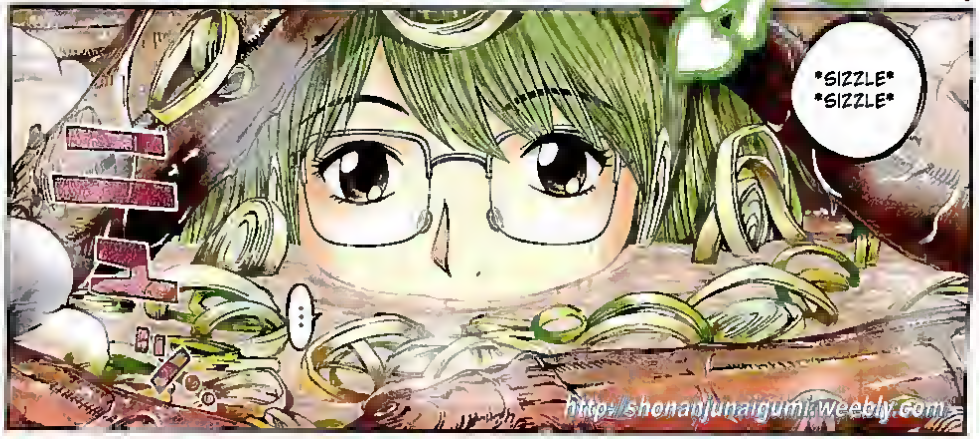
SIZZLE
SIZZLE
...
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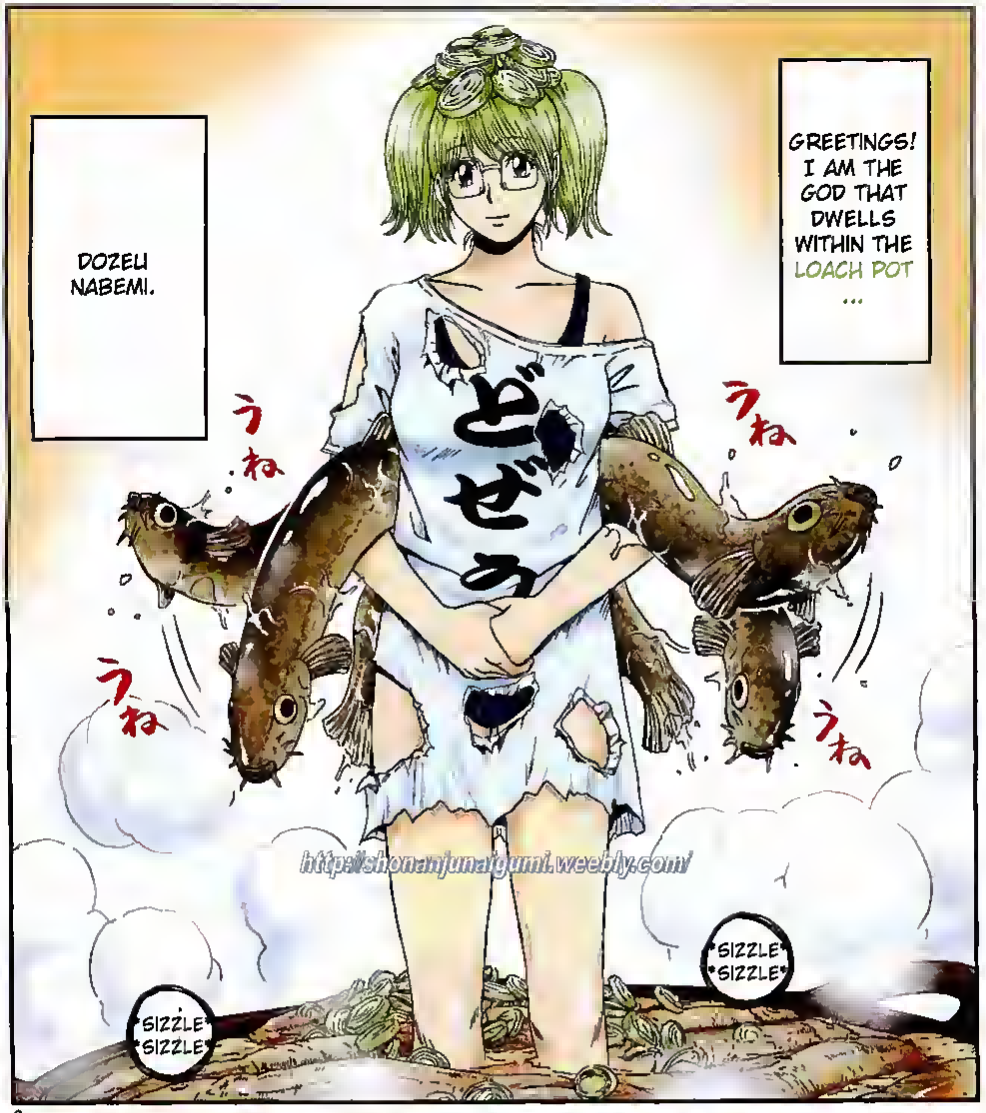
DOZEU NABEMI.
GREETINGS! I AM THE GOD THAT DWELLS WITHIN THE LOACH POT ...
どぜう
うね
うね
うね
うね
SIZZLE SIZZLE
SIZZLE SIZZLE
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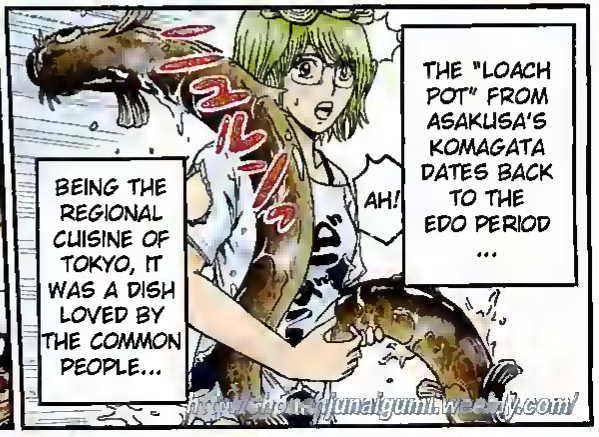
TO MAKE THE DISH ...
OI!
SO STRONG !!
HEY!
THE RIVER LOACH IS FIRSTLY PLACED IN SAKE ...


THE "LOACH POT" FROM ASAKUSA'S KOMAGATA DATES BACK TO THE EDO PERIOD ...
AH!
BEING THE REGIONAL CUISINE OF TOKYO, IT WAS A DISH LOVED BY THE COMMON PEOPLE...
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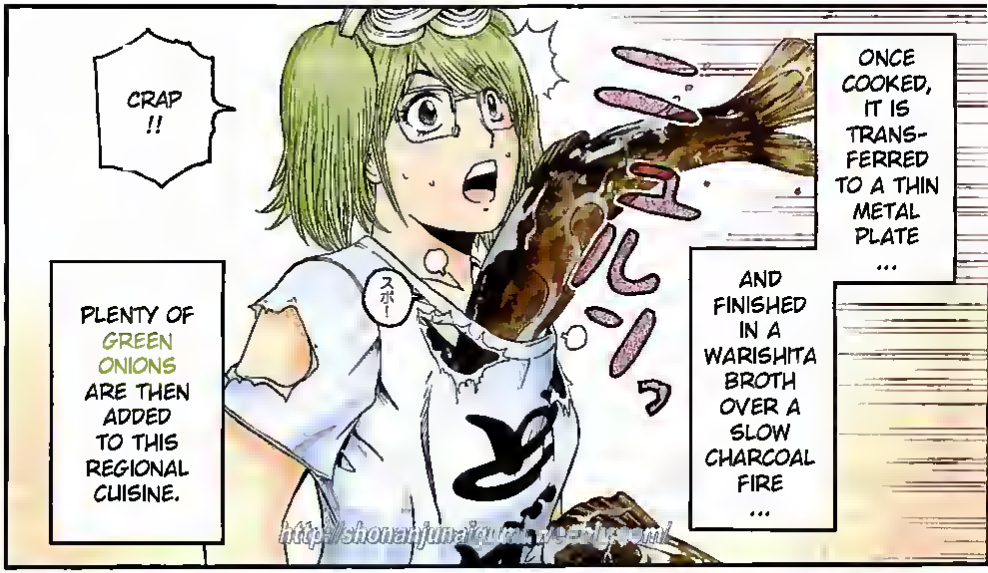
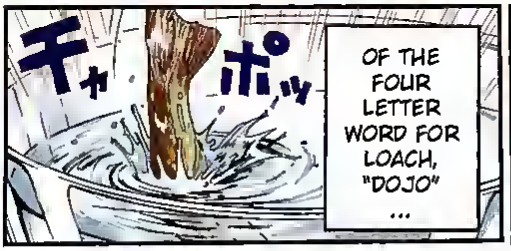
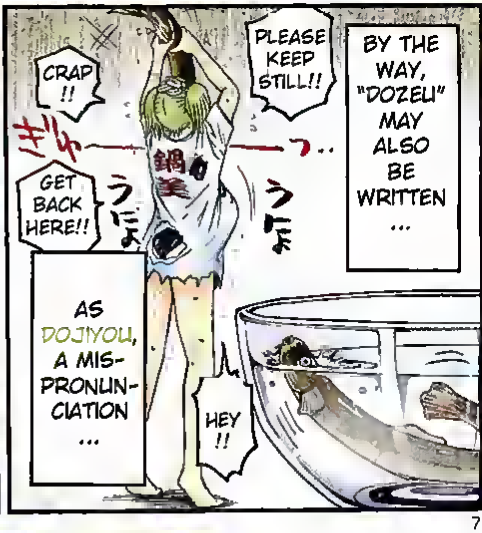
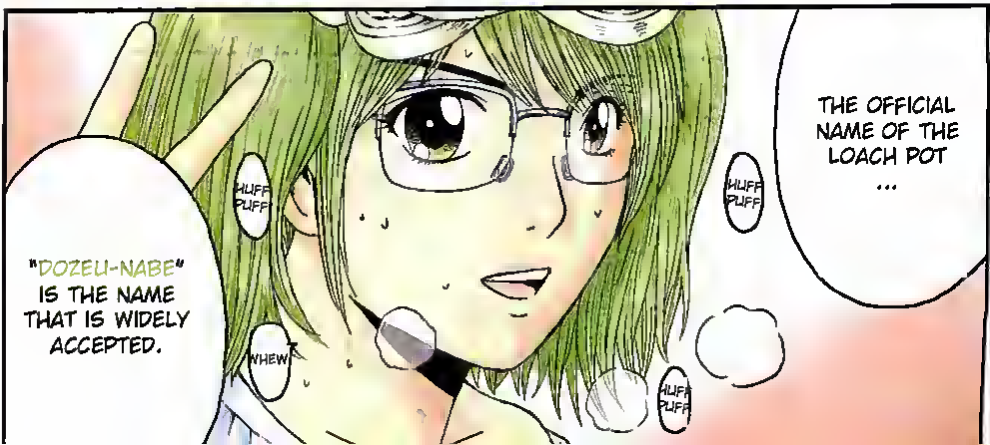
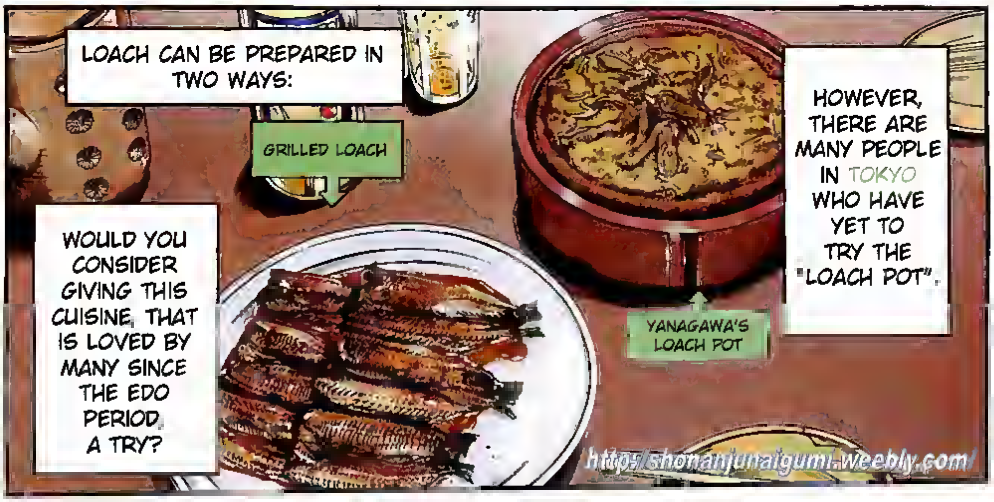

CRAP !!
PLENTY OF GREEN ONIONS ARE THEN ADDED TO THIS REGIONAL CUISINE.
AND FINISHED IN A WARISHITA BROTH OVER A SLOW CHARCOAL FIRE ...
ONCE COOKED, IT IS TRANS-FERRED TO A THIN METAL PLATE ...
スポー
ジュー
http://shonanjuna.blogspot.com/


チャポッ
OF THE FOUR LETTER WORD FOR LOACH, "DOJO" ...

WHICH GAVE RISE TO THE NAME, DOZEU.
うねうね
はぁ!


CRAP !!
PLEASE KEEP STILL!!
GET BACK HERE!!
AS DOJIYOU, A MIS-PRONUN-CIATION ...
HEY !!
BY THE WAY, "DOZEU" MAY ALSO BE WRITTEN ...
鍋美
うにょ


"DOZEU-NABE" IS THE NAME THAT IS WIDELY ACCEPTED.
THE OFFICIAL NAME OF THE LOACH POT ...
HUFF PUFF
HUFF PUFF
WHEW
HUFF PUFF


LOACH CAN BE PREPARED IN TWO WAYS:
GRILLED LOACH
WOULD YOU CONSIDER GIVING THIS CUISINE, THAT IS LOVED BY MANY SINCE THE EDO PERIOD, A TRY?
YANAGAWA'S LOACH POT
HOWEVER, THERE ARE MANY PEOPLE IN TOKYO WHO HAVE YET TO TRY THE "LOACH POT".
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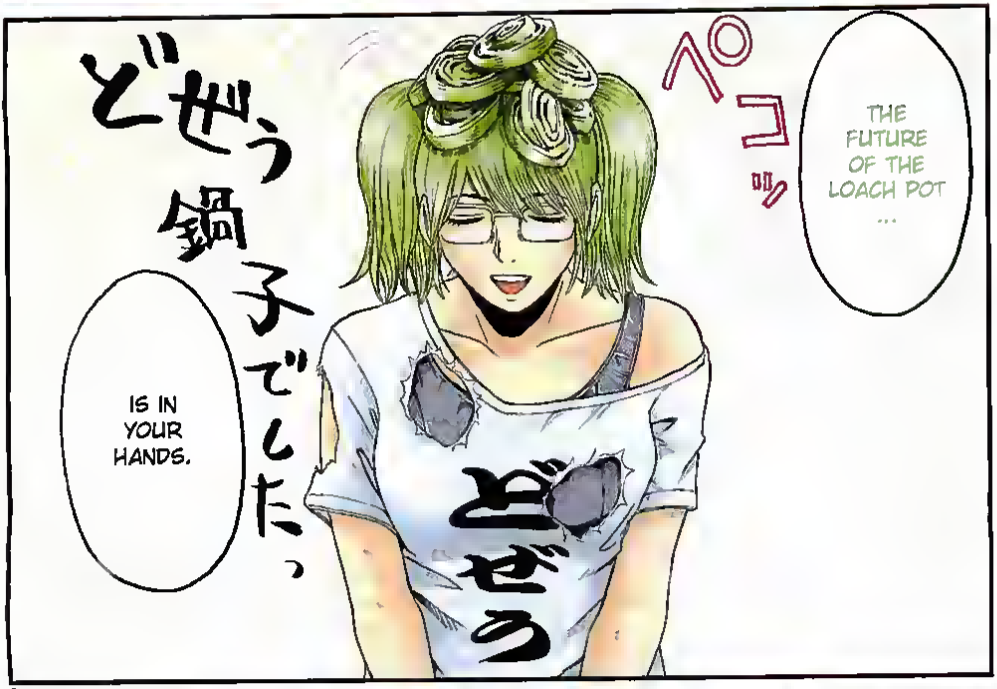
THE FUTURE OF THE LOACH POT ...
ペコッ
どぜう鍋子でした。
IS IN YOUR HANDS.
どぞう

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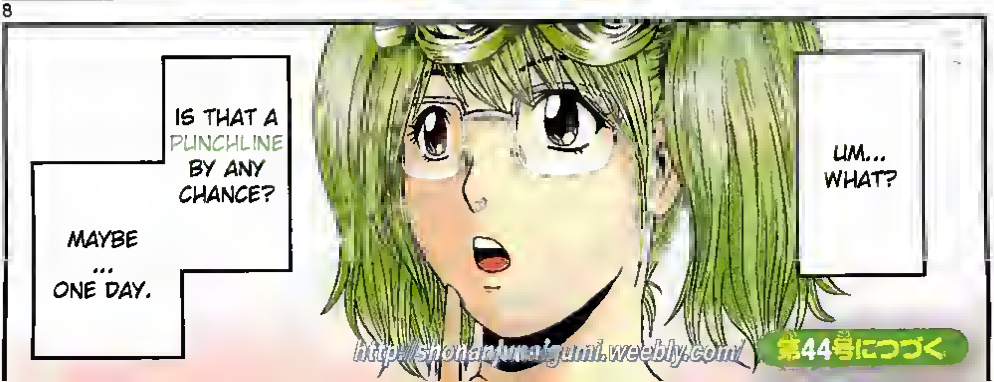
IS THAT A PUNCHLINE BY ANY CHANCE?
MAYBE ... ONE DAY.
UM... WHAT?
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第44号につづく